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The **snacks**—oxtail beignet, scallop crudo with coconut, caviar-topped veal tartare—are meant to be quick, fresh one-biters with texture and temperature difference to keep the first course really alive.”

FRIDAY SATURDAY SUNDAY

## TASTING MENU

SNACKS  
*seasonal selection*

SUMMER VEGETABLES  
*corn, cucumber, chili*

FUSILLI  
*lobster, clams, allium ash*

SWEETBREADS  
*mushroom, plantain, vin blanc*

FISH  
*sauce vin jaune, leek salsa verde, coco bread*

KOSHIHIKARI RICE  
*duck, adobo, benton farm bacon*

GRILLED SHORT RIB  
*campo rosso farm potatoes, peanut*

STRAWBERRY TARTE  
*duck egg semifreddo, sorrel, strawberry top tea*

\$185 per person

\*Optional Wine Pairing \$125 per person

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I think the best higher-end tasting menus always make you feel comfortable, not just hitting you over the head with an artistic take. **Pasta** always helps. People know they're gonna get some soulful, heartwarming food, not just the fancy stuff.”

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The sweet-and-sour-glazed crispy **sweetbreads** have never left the menu. Freshness (versus frozen) is really important with sweetbreads because the quality of the meat comes through. We get ours from Bierig Brothers farm in Jersey.”

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A lot of our dishes have sauces that you can sop up with bread, like the vin jaune with this **fish**. That's the way I prefer to eat it, versus bread and butter, which can feel a little disconnected from the menu. The coco bread has been around since day one; our twist is that it's brushed with coconut milk solids that we brown like brown butter.”

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We're following the traditional format of fish, poultry, red meat. This started out as a duck dish with **rice** on the side, but people weren't eating it the way we wanted them to. Now you get these little nuggets of duck with the Koshihikari rice, and it completely changes the perception of the dish.”

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There's something about the red meat as a last course that, after all these exciting, bright flavors, often feels muted. So we try and push the flavor with this **short rib**, which we marinate with lemongrass and chili and grill over cherrywood. I wanted to make it pop versus end the meal subtly.”